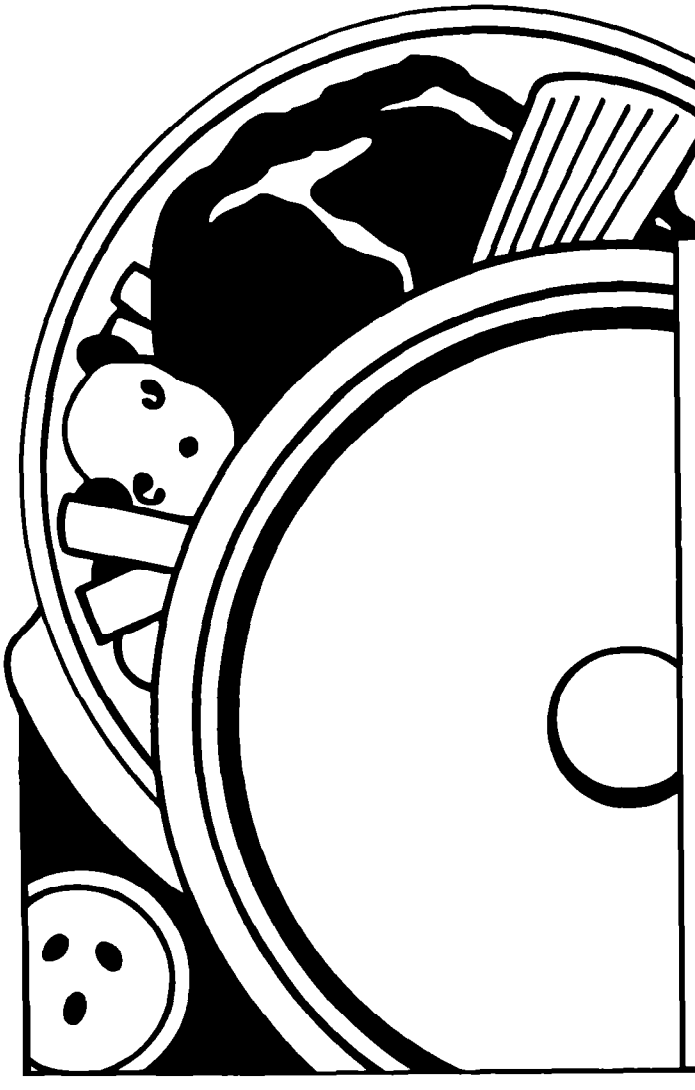
Whirlpool® Home Appliances

HOW TO MAKE A HOME RUN.™

Use And Care GUIDE



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1-800-253-1301
Call us with questions or comments.

STANDARD-CLEANING ELECTRIC RANGE

MODEL RF314BBD

PART NO. 3189069 Rev. B

10-95

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A Note to You

Thank you for buying a WHIRLPOOL® appliance.

Because your life is getting busier and more complicated, WHIRLPOOL ranges are easy to use, save time, and help you manage your home better. To ensure that you enjoy years of trouble-free operation, we developed this Use and Care Guide. It is full of valuable information about how to operate and maintain your appliance properly and safely. Please read it carefully.

Also, please complete and mail in the Ownership Registration Card provided with your appliance. The card helps us notify you about any new information on your appliance.

Please record your model's information.

Whenever you call to request service for your appliance, you need to know your complete model number and serial number. You can find this information on the model and serial number plate (see diagram on page 7 for location of plate).

Please also record the purchase date of your appliance and your dealer's name, address, and telephone number.

Model Number _____

Serial Number _____

Purchase Date _____

Dealer Name _____

Dealer Address _____

Dealer Phone _____

Keep this book and the sales slip together in a safe place for future reference.

Our Consumer Assistance Center number is toll-free 24 hours a day. 1-800-253-1301

Range Safety

Your safety is important to us.

This guide contains safety statements under warning symbols. Please pay special attention to these symbols and follow any instructions given. Here is a brief explanation of the use of the symbol.

⚠WARNING

This symbol alerts you to such dangers as fire, electrical shock, burns, and personal injury.

IMPORTANT SAFETY INSTRUCTIONS

⚠WARNING **To reduce the risk of fire, electrical shock, injury to persons, or damage when using the range, follow basic precautions, including the following:**

General

- Read all instructions before using the range.
- Install or locate the range only in accordance with the provided Installation Instructions. The range must be installed by a qualified installer. The range must be properly connected to electrical supply and grounded.

- WARNING: To reduce the risk of tipping the appliance, the appliance must be secured by a properly installed anti-tip bracket. To check if the bracket is installed properly, see "The anti-tip bracket" on page 20.
- CAUTION: Do not store things children might want above the range. Children could be burned or injured while climbing on it.
- Do not leave children alone or unattended in area where the range is in use. They should never be allowed to sit or stand on any part of the range. They could be burned or injured.
- Do not operate the range if it is damaged or not working properly.
- Do not use the range for warming or heating the room. Persons could be burned or injured, or a fire could start.
- Use the range only for its intended use as described in this manual.

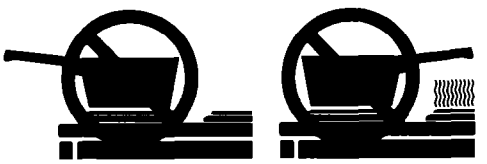
- Do not touch surface units, areas near units, heating elements, or interior surfaces of oven. Surface units and heating elements could be hot even though they are dark in color. Areas near surface units and interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface units, areas near units, heating elements, or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the range, such as the oven vent opening, the surface near the vent opening, the cooktop,

and the oven door, could also be come hot enough to cause burns.

- Do not wear loose or hanging garments when using the range. They could ignite if they touch a hot surface unit and you could be burned.
- Use only dry pot holders. Moist or damp pot holders on hot surfaces could result in burns from steam. Do not let pot holder touch hot heating elements. Do not use a towel or bulky cloth for a pot holder. It could catch on fire.
- Keep range vents unobstructed.
- Do not heat unopened containers. They could explode. The hot contents could cause burns and container particles could cause injury.
- Use only utensils approved for oven use. Follow utensil manufacturer's instructions, especially when using glass or plastic utensils.
- Do not store flammable materials on or near the range. The fumes could create an explosion and/or fire hazard.

When using the cooktop

- Do not cook on a broken cooktop. If cooktop should break, cleaning solutions and spillovers could penetrate the broken cooktop and create a risk of electrical shock. Contact a qualified technician immediately.
- Select a pan with a flat bottom that is about the same size as the surface unit. If pan is smaller than the surface unit, some of the heating element will be exposed and could result in the igniting of clothing or pot holders. Correct pan size also improves cooking efficiency.
- Check to be sure glass cooking utensils are safe for use on the range. Only certain types of glass, glass-ceramic, ceramic, earthenware, or other glazed utensils are suitable for cooktops without breaking due to the sudden change in temperature.
- Never leave surface units unattended at high heat settings. A boilover could result and cause smoking and greasy spillovers that could ignite.



- Turn pan handles inward, but not over other surface units. This will help reduce the chance of burns, igniting of flammable materials, and spills due to bumping of the pan.

When using the oven

- Always position oven rack(s) in desired location while oven is cool. If a rack must be removed while oven is hot, do not let pot holder contact hot heating element in oven.
- Use care when opening oven door. Let hot air or steam escape before removing or replacing food.

continued on next page

RANGE SAFETY

Grease

- Grease is flammable. Do not allow grease to collect around cooktop or in vents. Wipe spill-overs immediately.

- Do not use water on grease fires. Never pick up a flaming pan. Smother flaming pan on range by covering with a well-fitted lid, cookie sheet, or flat tray. Flaming grease outside of pan can be extinguished with baking soda or, if available, a multipurpose dry chemical or foam-type extinguisher.

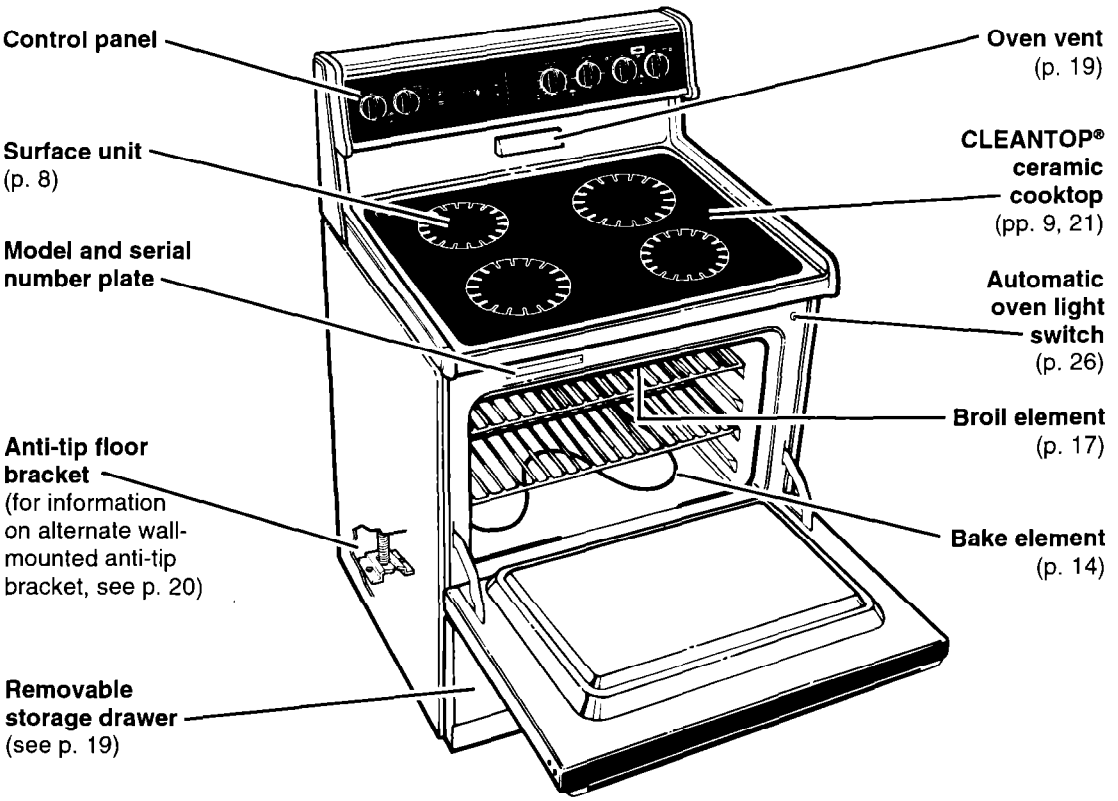
Care and cleaning

- Clean cooktop with care. Some cleaners could produce noxious fumes if applied to a hot surface. If a wet paper towel is used to wipe spills on a hot cooking area, be careful to avoid steam burns.
- Do not clean door heat seal. It is essential for a good seal. Care should be taken not to rub, damage, or move the seal. Clean only parts recommended in this Use and Care Guide.
- Do not repair or replace any part of the range unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.
- Disconnect the electrical supply before servicing the range.

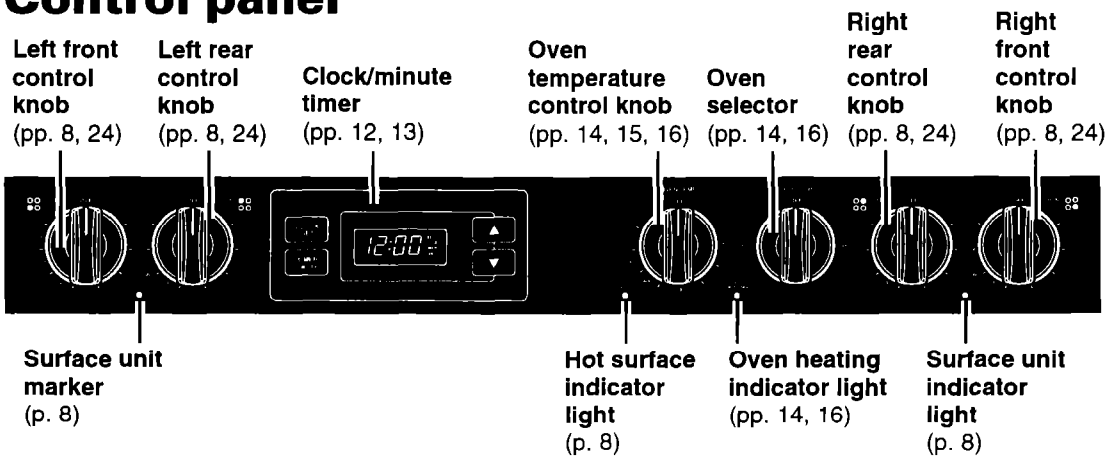
– SAVE THESE INSTRUCTIONS –

Getting to Know Your Range

This section contains captioned illustrations of your range. Use them to become familiar with the location and appearance of all parts and features. To help you find information on specific parts and features quickly, page references are included.


Control panel
Surface unit (p. 8)
Model and serial number plate
Anti-tip floor bracket (for information on alternate wall-mounted anti-tip bracket, see p. 20)
Removable storage drawer (see p. 19)
Oven vent (p. 19)
CLEANTOP® ceramic cooktop (pp. 9, 21)
Automatic oven light switch (p. 26)
Broil element (p. 17)
Bake element (p. 14)

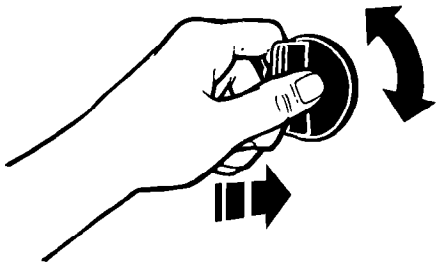
Control panel


Left front control knob (pp. 8, 24)
Left rear control knob (pp. 8, 24)
Clock/minute timer (pp. 12, 13)
Oven temperature control knob (pp. 14, 15, 16)
Oven selector (pp. 14, 16)
Right rear control knob (pp. 8, 24)
Right front control knob (pp. 8, 24)
Surface unit marker (p. 8)
Hot surface indicator light (p. 8)
Oven heating indicator light (pp. 14, 16)
Surface unit indicator light (p. 8)

Using Your Range

To obtain the best cooking results possible, you must operate your range properly. This section gives you important information for efficient and safe use of your range.

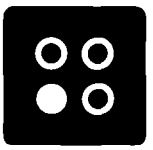
Using the surface units



Push in control knobs before turning them to a setting. You can set them anywhere between HI and OFF.

Surface unit markers

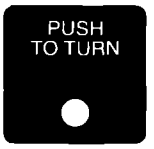
The solid dot in the surface unit marker



shows which surface unit is turned on by that knob.

Surface unit indicator lights

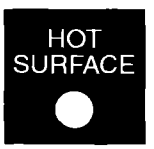
One of the Surface Unit Indicator Lights on



the control panel will glow when a surface unit is turned on.

Hot surface indicator light

The Hot Surface Indicator Light on the



control panel will glow when a surface unit becomes too hot to touch. The Indicator Light will continue to glow as long as the surface unit is too hot to touch, even after it is turned off.

⚠WARNING

Fire Hazard

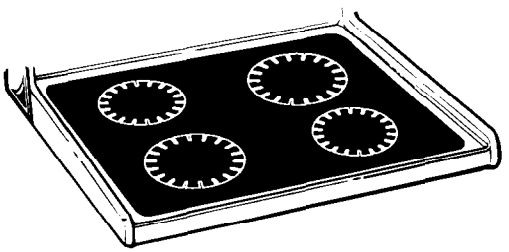
Turn all controls off when done cooking.

Failure to do so can result in death, fire, or burns.

Until you get used to the settings, use the following as a guide. For best results, start cooking at the high setting; then turn the control knob down to continue cooking.

SETTING	RECOMMENDED USE
HI	• To start foods cooking. • To bring liquids to a boil.
6-8	• To hold a rapid boil. • To fry chicken or pancakes.
5	• For gravy, pudding, and icing. • To cook large amounts of vegetables.
2-4	• To keep food cooking after starting it on a higher setting.
LO	• To keep food warm until ready to serve.

Using the ceramic glass cooktop



Cooking on the ceramic glass cooktop is almost the same as cooking on coil surface units. There are, however, a few differences:

- **The surface unit will glow red** when it is turned on. You will see the element cycling on (glowing red) and off – even on HIGH setting – to maintain the proper temperature setting you have selected.
- **Sliding metal pans** on ceramic glass cooktop surface could leave marks. Wiping off the cooktop before and after each use will help keep the surface free from stains and provide the most even heating. See pages 21-22 for care and cleaning suggestions.

Cookware tips

- **Select a pan** that is about the same size as the surface unit.

- **NOTE: For best results and greater energy efficiency,** use only flat-bottomed cookware that makes good contact with the surface units. Cookware with rounded, warped, ribbed (such as some porcelain enamelware), or dented bottoms could cause uneven heating and poor cooking results.

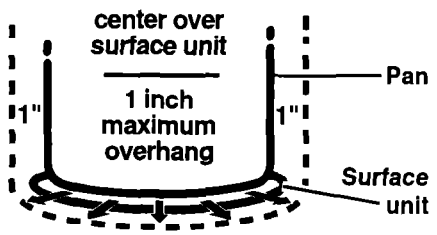
You can, however, use the newer cookware available with slightly indented bottoms or very small expansion channels. This cookware is specially designed to provide the good contact needed for best cooking results.

Also, woks, canners, and teakettles with flat bottoms suitable for use on your cooktop are now available in most stores that sell housewares.

- **The pan** should have straight sides and a tight-fitting lid.
- **Choose medium to heavy gauge** (thickness) pans that are fairly lightweight.
- **The pan material** (metal or glass) affects how fast heat transfers from the surface unit through the pan material and how evenly heat spreads over the pan bottom. Choose pans that provide the best cooking results.
- **Handles** should be made of sturdy, heat-resistant material and be securely attached to the pan.
- **With your hand,** feel the bottom of your pans while they are cool for nicks and scratches. Nicks and scratches on pan bottoms will scratch the ceramic glass cooktop.
- **Make sure bottoms** of pans are clean and dry before using on cooktop.
- **Avoid spillovers** on cooktop. Use pans with tall sides.
- **Do not** cook food directly on cooktop.

NOTE: Do not leave an empty utensil, or one which has boiled dry, on a hot surface unit. The utensil could overheat and damage the utensil or surface unit.

Home canning information



- **Use the largest surface unit** for best results. Also, use a canner/pan which can be centered over the surface unit.
- **Start with hot water.** This reduces the time the control is set on high. Reduce heat setting to lowest position needed to keep water boiling.
- **Refer** to your canner manual for specific instructions.

Positioning racks and pans

General guidelines

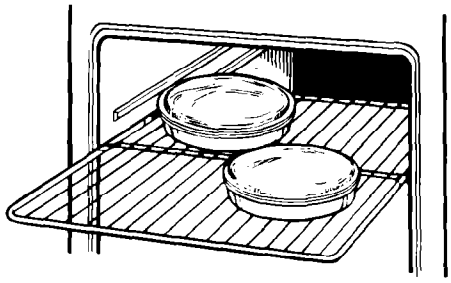
- **Always position oven rack(s)** in desired location before turning oven on.
- **To move rack(s),** lift rack(s) at front and pull out.
- **Be sure** the rack(s) is level.
- **If rack(s) must be moved** while oven is hot, use pot holders or oven mitts to protect hands.
- **For baking/roasting with one rack,** place the rack so the top of the food will be centered in the oven.
- **When baking on two racks,** arrange racks on the bottom and third level from the bottom.

Rack placement for specific foods:

FOOD	RACK POSITION
Frozen pies, large roasts, turkeys, angel food cakes	Lowest level or 2nd level from bottom
Bundt cakes, most quick breads, yeast breads, casseroles, meats	2nd level from bottom
Cookies, biscuits, muffins, cakes, nonfrozen pies	2nd or 3rd level from bottom

NOTE: For recommended rack placement when broiling, see "Broiling rack position chart" on page 17.

For best air circulation



Hot air must circulate around the pans in the oven for even heat to reach all parts of the oven. This results in better baking.

- **Place** the pans so that one is not directly over the other.
- **For best results, allow** 1½ to 2 inches (4-5 cm) of space around each pan and between pans and oven walls. There must be a minimum space of 1 inch (3 cm).
- **Use** only one cookie sheet in the oven at one time.

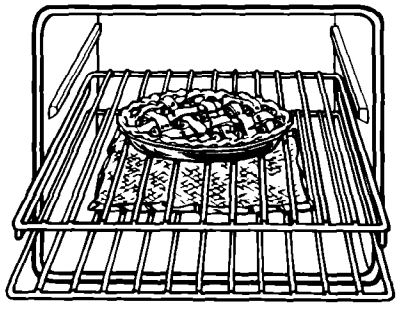
Use the following as a guide to determine where to place the pans:

One pan
Place in the center of the oven rack.

Two pans
Place in opposite corners of the oven rack.

Three or four pans
Place in opposite corners on each oven rack. Stagger pans so no pan is directly over another.

Using aluminum foil for baking



Use aluminum foil to catch spillovers from pies or casseroles:

- **Place** the foil on the oven rack below the rack with the food. **Turn up** foil edges and **make sure** foil is about 1 inch (3 cm) larger all around than the dish holding the food.
- **Do not cover** the entire rack with aluminum foil. It will reduce air circulation and cause poor cooking results.
- **Do not line** oven bottom or entire oven rack with foil or other liners. Poor baking will result.

Setting the clock

When you first plug in the range, or if your electricity was off for a while, the display will show "88:88", then change to "—:—". SET and CLOCK will show on the display.

1. Press the Clock Set Button.

2. Press the "up" or "down" pad to set time of day.

Each time you press the "up" or "down" pad, the displayed time will increase or decrease by one minute. If you hold down the "up" or "down" pad, the displayed time will increase/decrease in 10-minute amounts.

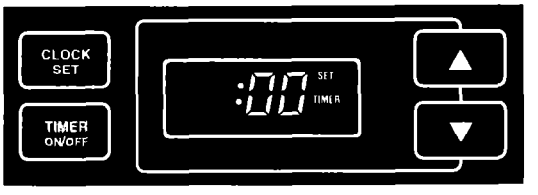
(display shows set time of day)

3. Press the Clock Set Button to start the clock.

Using the Minute Timer

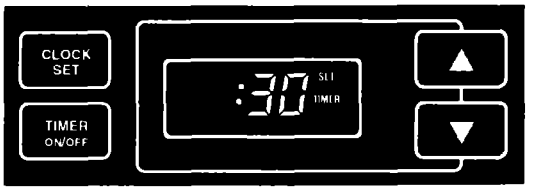
The Minute Timer does not start or stop the oven. It works like a kitchen timer. Set it in minutes up to 24 hours.

1. Press the Timer On/Off Button.



2. Press the "up" or "down" pad to set desired time.

Each time you press the "up" or "down" pad, the displayed time will increase or decrease by one minute. If you hold down the "up" or "down" pad, the displayed time will increase/decrease in 10-minute amounts.



(display counts down time)

3. To cancel the Minute Timer after countdown is over, press the Clock Set Button.

You will hear two tones every 10 seconds until you cancel the Minute Timer.

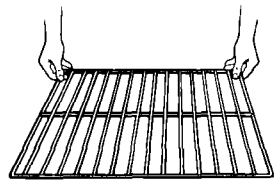
NOTE: To cancel the Minute Timer during a countdown, press the Timer On/Off Button twice. The display will show ":00" and SET TIMER. Then the display will return to the time of day.

(display shows time of day)

Baking/roasting

1. Position racks.

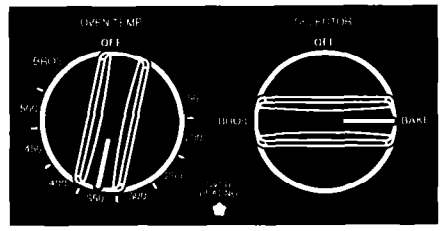
For more information, see "Positioning racks and pans" on page 10.



2. Set Oven Selector to BAKE and Oven Temperature Control to baking/roasting temperature you want.

The OVEN HEATING Indicator Light will come on. The oven is preheated when the OVEN HEATING Indicator Light first goes off.

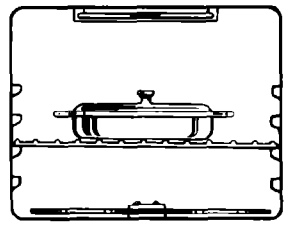
NOTE: Do not preheat oven when roasting or cooking items such as casseroles.



3. Put food in oven.

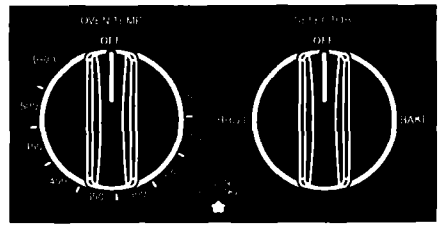
During baking/roasting, the elements will turn on and off to keep the oven temperature at the setting. The OVEN HEATING Indicator Light will turn on and off with the elements.

NOTE: The top element helps heat during baking/roasting, but does not turn red.



4. After cooking, turn off oven.

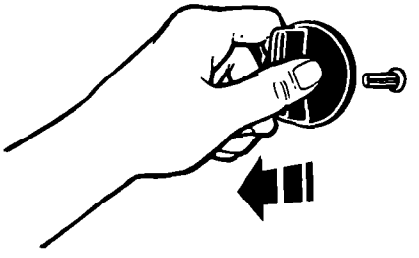
Turn both the Oven Selector and the Oven Temperature Control Knob to OFF. The OVEN HEATING Indicator Light will go off.



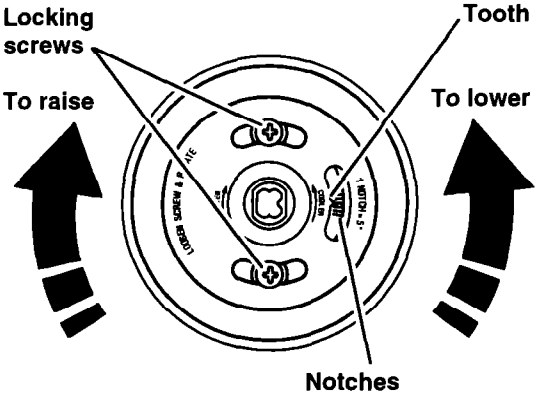
Adjusting the oven temperature control

Although your new oven is properly adjusted to provide accurate temperatures, it may cook faster or slower than your old oven.

If, after using the oven for a period of time, you are not satisfied with the baking/roasting results, you can change the temperature calibration by following these steps:



1. **Make sure** the Oven Temperature Control Knob is turned to the off position. **Pull** knob straight off and **flip** it over.



2. **Loosen** the locking screws inside the control knob. **Note the position of the notches.**
3. **To lower the temperature, hold** knob handle firmly and **move** the tooth a notch counterclockwise. Each notch equals about 5°F (2.5°C).
4. **To raise the temperature, hold** knob handle firmly and **move** the tooth a notch clockwise. Each notch equals about 5°F (2.5°C).
5. **Tighten** the locking screws and **replace** the control knob.

NOTE: DO NOT measure oven temperature with a thermometer. Opening the oven door will lower the oven temperature and give you an inaccurate reading. Also, the thermometer temperature reading will change as your oven cycles.

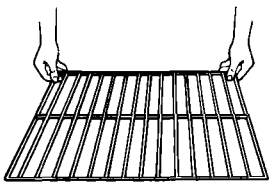
Broiling

NOTES:

- **Do not preheat** when broiling.
- **The Oven Selector must be on BROIL for broiling temperatures.**
- **Leave** the door partly open whenever using the oven to broil. This allows the oven to maintain proper temperatures.

1. Position rack.

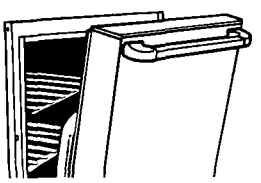
Position rack so that the surface of the food is at least 3 inches (7.4 cm) away from the broil element. See "Broiling rack position chart" on page 17.



2. Put food on broiler pan and place in center of oven rack.

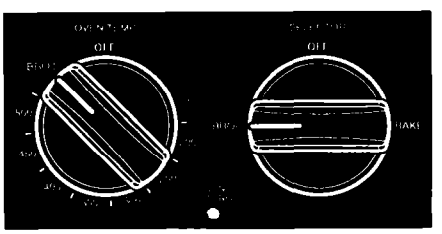
3. Position door.

Close the door to the Broil Stop position (open about 4 inches [10 cm]). The door will stay open by itself.



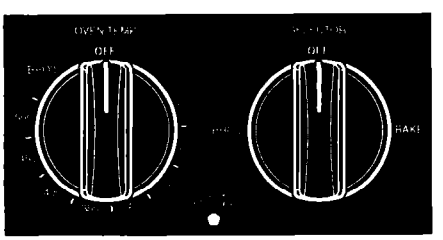
4. Set Oven Selector and Oven Temperature Control Knob to BROIL.

The OVEN HEATING Indicator Light will come on.



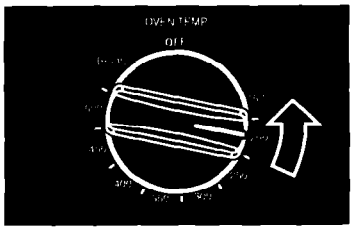
5. When broiling is done, turn off oven.

Turn both the Oven Selector and the Oven Temperature Control Knob to OFF. The OVEN HEATING Indicator Light will go off.

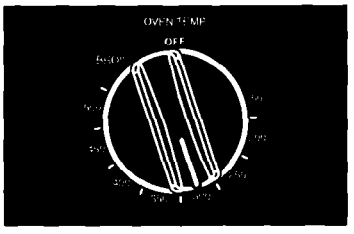


To custom broil at a lower temperature:

- **If food is cooking too fast,** turn the Oven Temperature Control Knob **counterclockwise** until the OVEN HEATING Indicator Light goes off.



- **If you want food to broil slower from the start,** set the Oven Temperature Control Knob between 170°F and 325°F (77°C and 163°C).

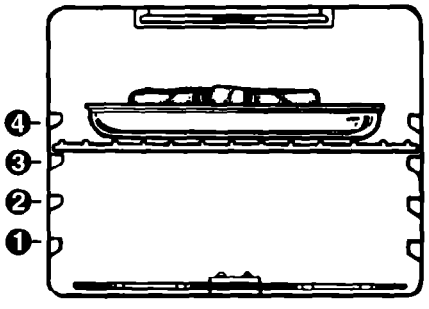


Lower temperature settings allow the broil heating element to cycle and to slow cooking. The lower the temperature, the slower the cooking.

NOTE: Fish and chicken are some foods that may cook better if you use lower broiling temperatures.

Broiling rack position chart

RACK POSITION FROM BOTTOM	TYPE OF FOOD/ DONENESS
4	Hamburger patties and thin steaks, ½" thick or less
3	Quickly searing food, rare and medium steaks, medium patties, ham slices, fish steaks, frankfurters
2	Well-done steaks and patties, lamb chops, split chicken, pork steaks and chops, whole fish
1	Not used for broiling



Broiling tips

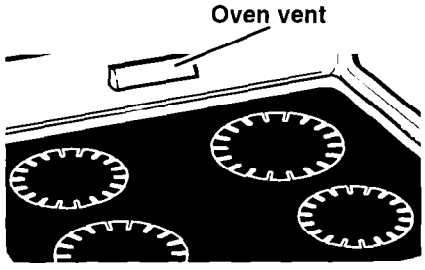
- **Use** the broiler pan and grid for broiling. They are designed to drain excess liquid and grease away from the cooking surface to help prevent spatter, smoke, or fire.
- **Do not cover** the broiler grid with foil.
- **Place food** about 3" or more from the broil element.
- **To ensure** adequate grease drainage, do not use cookie sheets or similar pans for broiling.
- **After broiling, remove** the broiler pan from the oven when you remove the food. Drippings will bake on the pad if you leave it in the heated oven.

Energy saving tips

Although the energy used for cooking is usually a very small percentage of the total energy used in the home, cooking energy can be used efficiently. Here are some tips to help you save energy when using your cooking product:

- **Use** pans with flat bottoms, straight sides, and tight-fitting lids.
- **Match** the pan to the surface unit size.
- **Cook** with a minimum of liquid or fat to help shorten cooking time.
- **Preheat** pans only when recommended and for the shortest time possible.
- **Start** food on higher heat settings, then set surface unit control on low or off to finish cooking. Use retained heat for cooking when possible.
- **Use** the more efficient surface units instead of the oven when possible.
- **Turn on** the surface unit only after placing filled pan on the unit.
- **"Oven peeking"** may cause heat loss, longer cooking times, and unsatisfactory baking results. Rely on your timer to keep track of the cooking time.
- **Bake** cakes, pies, or cookies when oven is warm. Best time to bake is right after a meal has been cooked in oven.
- **Preheat** the oven no longer than necessary.
- **Plan** your meals for the most efficient use of the range. When using the oven to cook one food, try to cook the rest of the meal in it also.
- **Do not preheat** when broiling, roasting, or cooking items such as casseroles.

The oven vent

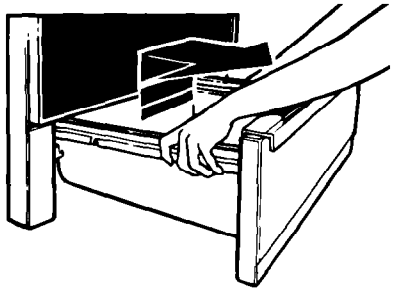


Hot air and moisture escape from the oven through a vent on the backguard below the control panel. The vent is needed for air circulation. **Do not block the vent.** Poor baking/roasting can result.

The storage drawer

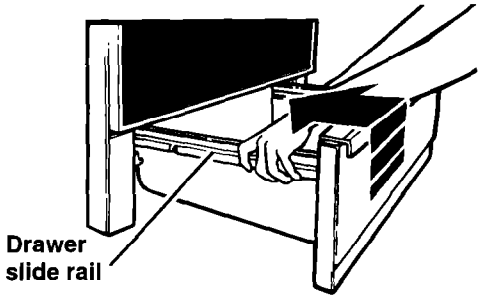
You can remove the storage drawer to make it easier to clean under the range and to check for installation of the anti-tip floor bracket (if you have one). **Use care when handling the drawer.**

Removing the storage drawer:



1. **Empty** drawer of any pots and pans before removing drawer. **Pull** drawer straight out to the first stop. **Lift** front and **pull out** to the second stop.
2. **Lift** back slightly and **slide** drawer all the way out.

Replacing the storage drawer:



1. **Fit** ends of drawer slide rails into the drawer guides on both sides of opening.
2. **Lift** drawer front and **push in** until metal stops on drawer slide rails clear white stops on drawer guides. **Lift** drawer front again to clear second stop and **slide** drawer closed.

The anti-tip bracket

The range will not tip during normal use. However, tipping can occur if you apply too much force or weight to the open door without the anti-tip bracket properly secured.

⚠WARNING

Tip Over Hazard

Connect anti-tip bracket to the range feet.

Reconnect anti-tip bracket, if the range is moved.

Do not push down on the open oven door.

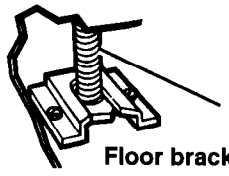
Follow the installation instructions.

Do not let children climb onto the oven door.

Failure to do so can result in death, burns, or other injury.

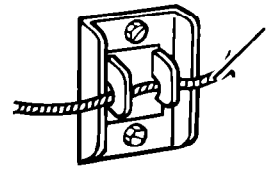
To verify the anti-tip bracket is engaged (if you have a floor bracket):

- **Remove** the storage drawer. (See page 19.)



- **Look** to see if the anti-tip bracket is attached to floor with screws.
- **Make sure** one rear leveling leg is positioned under the anti-tip bracket.
- **See** Installation Instructions for further details.

To verify the anti-tip bracket is engaged (if you have a wall bracket):



- **Look** to see if the anti-tip bracket is attached with screws to the wall behind the control panel.
- **Make sure** the cable on the back of the range is secured by the two hooks on the bracket.
- **Cable** must be unhooked from wall bracket to move range for cleaning or service. Reconnect cable before using range.
- **See** Installation Instructions for further details.

Optional door panel pac

If you would like to change the color of your oven door glass to white or almond, you can order one of these kits from your Whirlpool Dealer. The kits include easy installation instructions.

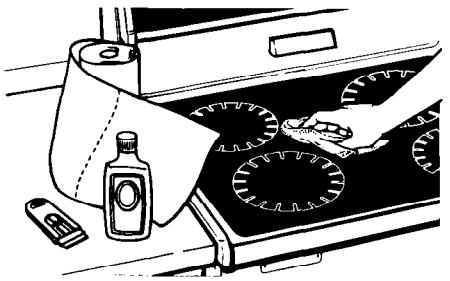
- **White** (Kit No. 814071)
- **Almond** (Kit No. 814072)

Caring for Your Range

Your range is designed for easy care. You can do most cleaning with items found around your home. Cleaning your range whenever spills or soiling occurs will help to keep it looking and operating like new.

Cleaning the cooktop

This cooktop is designed for easy care. However, ceramic cooktops need to be maintained differently than standard electric open-coil elements. Foods spilled directly on the cooktop will not burn off as on open-coil elements. Because of this, the surface should be dust free and soil free before heating.



Your cooktop has been prepolished at the factory for improved protection and cleanability. The Cooktop Polishing Creme (included with your range), paper towels or a sponge, and a single edge razor blade in a holder is all you need to clean your cooktop. For proper cleaning methods, please review "Cleaning tips" on page 22. Follow them after each use to ensure top performance and to preserve that uniquely elegant look.

NOTE: Let cooktop cool before cleaning.

To avoid damaging the cooktop, follow these instructions:

- **Sugar spills and soils** (such as jellies and candy syrups) can cause pitting on the cooktop if not removed **while the ceramic surface is still warm.** Remove as soon as possible after the spill occurs.
- **Do not use** the cooktop as a cutting board.
- **Do not allow** anything that may melt (such as plastic or aluminum foil) to come in contact with the surface while it is hot.
- **Do not use** the ceramic cooktop to cook popcorn that comes in prepackaged aluminum containers. The container could leave aluminum marks on the cooktop that cannot be removed completely.
- **Do not use** steel wool, plastic cleaning pads, abrasive powdered cleansers, chlorine bleach, rust remover, ammonia, or glass cleaning products with ammonia. These could damage the cooktop surface.
- **Dropping** heavy or hard objects on the cooktop could crack it. Be careful with heavy skillets. Do not store jars or cans above the cooktop.

Cleaning tips

What to use:

- **Cooktop Polishing Creme (included with your range) with paper towel or clean, damp sponge** – This creme has been developed especially for cleaning and protecting your cooktop. When using, follow instructions on container.
- **Razor scraper in a holder** – Use to remove cooked-on soils from your ceramic cooktop. To avoid scratches, keep the razor blade as flat against the cooktop as possible. **Store razor blades out of reach of children.**

Steps to follow:

1. **Most spills** can be wiped off easily using a paper towel or clean, damp sponge as soon as Hot Surface Indicator Light goes off.
2. **For stubborn spills,** rub Cooktop Polishing Creme into cooked-on soil using a paper towel. If some soil remains, leave some creme on the spot(s) and follow Step 3.
3. **Carefully scrape** spots with the razor scraper.
4. **Finish** by polishing entire cooktop with Cooktop Polishing Creme and a paper towel.

To obtain order information for Cooktop Polishing Creme (Part No. 3184477) or razor scraper (Part No. 3183488), write to:

Whirlpool Corporation
Attention: Customer Service Dept.
1900 Whirlpool Drive
LaPorte, IN 46350

OR

Call **1-800-253-1301** to order. You must have a major credit card to order by phone.

How to keep your cooktop looking like new:

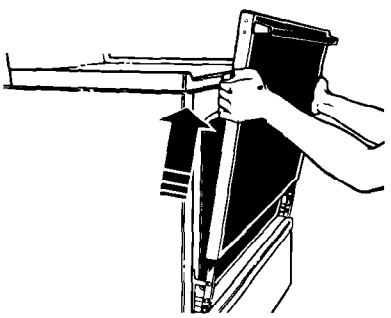
IF THERE ARE	WHAT TO DO
Sugary spills and soils (such as jellies and candy syrups)	To prevent pitting on the cooktop, wipe up with paper towel or clean, damp sponge **while glass ceramic surface is still warm.** Remove as soon as possible after spill occurs.
Dark streaks, specks, and discoloration	Use Cooktop Polishing Creme or nonabrasive cleanser with damp paper towel or sponge.
Metal marks (from copper or aluminum pans)	Use Cooktop Polishing Creme or nonabrasive cleanser with damp paper towel or sponge before heating the cooktop again. If heated before cleaning, metal marks may not come off.
Tiny scratches or abrasions	Scratches and abrasions do not affect cooking. In time, they will become less visible as a result of cleaning. To prevent scratches and abrasions, use Cooktop Polishing Creme regularly.

NOTE: Always wipe with clean water and dry your cooktop thoroughly after using cleanser to prevent streaking or staining.

Removing the oven door

Removing the oven door will help make it easier to clean the oven.

1. **Open** the door to the first stop position.



2. **Hold** the door at both sides and **lift it at the same angle it is in.**
3. **To replace, fit** the bottom corners of the door over the ends of the hinges. **Push** the door down evenly. The door will close only when it is on the hinges correctly.

Cleaning other range parts

Use the following table to help you clean all other parts of your range.

PART	WHAT TO USE	HOW TO CLEAN
Control knobs	Sponge and warm, soapy water	• Turn knobs to OFF and pull straight away from control panel. • Wash, rinse, and dry thoroughly. Do not soak. **Do not use steel wool or abrasive cleansers. They may damage the finish of the knobs.** • Replace knobs. Make sure all knobs point to OFF.
Control panel	Sponge and warm, soapy water **OR** Paper towel and spray glass cleaner	• Wash, wipe with clean water, and dry thoroughly. **Do not use steel wool or abrasive cleansers. They may damage the finish.** • Do not spray cleaner directly on panel. Apply cleaner to paper towel.
Exterior surfaces (other than cooktop and control panel)	Sponge and warm, soapy water	• Wash, wipe with clean water, and dry thoroughly. Use nonabrasive, plastic scrubbing pad on heavily soiled areas. • **Do not use abrasive or harsh cleansers. They may damage the finish.**
Broiler pan and grid (clean after each use)	Steel-wool pad and warm, soapy water	• Wash, rinse, and dry thoroughly.
Oven racks	Steel-wool pad and warm, soapy water	• Wash, rinse, and dry thoroughly.
Oven door glass	Paper towel and spray glass cleaner **OR** Warm, soapy water and a nonabrasive, plastic scrubbing pad	• Make sure oven is cool. • Follow directions provided with the cleaner. • Wash, wipe with clean water, and dry thoroughly.

continued on next page

PART	WHAT TO USE	HOW TO CLEAN
Oven cavity	Sponge and warm, soapy water	• Remove door for easier access. (See page 24.) • Wash, wipe with clean water, and dry well.
	Soapy steel-wool pad for heavily soiled areas **OR**	• Wipe well with water.
	Commercial oven cleaner for heavily soiled areas	• Remove door for easier access. • Place newspaper on floor to protect floor surface. • Follow directions provided with the oven cleaner. • Wipe well with clear water. • Use in well ventilated room. • **Do not allow commercial oven cleaners to contact the heating elements, heat seal, thermostat, or exterior surfaces of the range. Damage will occur.**
	Heavy-duty aluminum foil or shallow pan used while cooking	• Place piece of foil or shallow pan, slightly larger than the cooking container, on lower rack to catch spillovers. **NOTE:** Do not use foil or foil liner to cover the oven floor. Poor baking/roasting results could occur.

The oven light

The oven light will come on when you open the oven door.

⚠WARNING

Electrical Shock Hazard

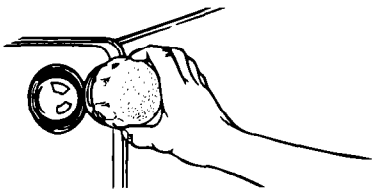
Unplug oven before changing light bulb.

Replace light bulb cover before using the oven.

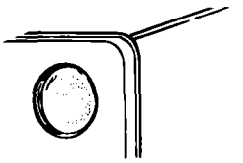
Failure to do so can result in death or electrical shock.

To replace the oven light:

1. **Unplug** appliance or **disconnect** at the main power supply.



2. **Remove** the glass bulb cover in the back of the oven by screwing it out counter-clockwise.
3. **Remove** the light bulb from its socket. **Replace** the bulb with a 40-watt appliance bulb.

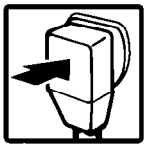


4. **Replace** the bulb cover by screwing it in clockwise. **Plug in** appliance or **reconnect** at the main power supply.

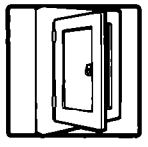
Troubleshooting

Most cooking problems often are caused by little things you can find and fix without tools of any kind. Check the lists below and on the next page before calling for assistance or service. If you still need help, see "Requesting Assistance or Service" on page 29.

If nothing operates, check the following:



Is the range plugged into a live outlet with the proper voltage? (See Installation Instructions.)



Have you blown a household fuse or tripped a circuit breaker?

Other possible problems and their causes:

PROBLEM	CAUSE
The oven will not operate	• You have not set the Oven Selector to BAKE or BROIL. • You have not turned the Oven Temperature Control Knob to a temperature setting.
The surface units will not operate	• You have blown a household fuse or tripped a circuit breaker. • You have not set the control knobs correctly. Push control knobs in before turning to a setting.
Control knob(s) will not turn	• You are not pushing in before turning.
Cooking results are not what you expected	• The range is not level. (See Installation Instructions.) • The oven temperature seems too low or too high. See "Adjusting the oven temperature control" on page 15 to adjust oven temperature. • You did not preheat the oven before baking (if called for in recipe).

PROBLEM	CAUSE
Cooking results are not what you expected (continued)	• The recipe you are using may need to be altered to improve the taste or appearance of the food. • You are using a pan that is not the correct type or size. Refer to a reliable cookbook or recipe for recommended pan type and size. • There is not enough air space around pan when baking. Allow 1½ to 2 inches (4-5 cm) of air space on all sides of pan. There must be a minimum space of 1 inch. • The cooking utensil is too large or too small for the surface unit being used. Pan should be the same size or slightly larger than the surface unit being used.

If none of these items was causing your problem, see "Requesting Assistance or Service" on page 29.

Requesting Assistance or Service

Before calling for assistance or service, please check "Troubleshooting" on pages 27-28. It may save you the cost of a service call. If you still need help, follow the instructions below.

1. If you need assistance* ...

Call Whirlpool Consumer Assistance Center telephone number. Dial toll-free from anywhere in the U.S.A.:

1-800-253-1301

and talk with one of our trained consultants. The consultant can instruct you in how to obtain satisfactory operation from your appliance or, if service is necessary, recommend a qualified service company in your area.

If you prefer, write to:

Mr. William Clark
Consumer Assistance Representative
Whirlpool Corporation
2000 North M-63
Benton Harbor, MI 49022-2692

Please include a daytime phone number in your correspondence.

2. If you need service* ...

Whirlpool has a nationwide network of authorized Whirlpool service companies. Whirlpool service technicians are trained to fulfill the product warranty and provide after-warranty service, anywhere in the United States. To locate the authorized Whirlpool service company in your area, call our Consumer Assistance Center telephone number (see Step 1) or look in your telephone directory Yellow Pages under:

- **APPLIANCE-HOUSEHOLD-MAJOR, SERVICE & REPAIR**
  - *See:* Whirlpool Appliances or Authorized Whirlpool Service (*Example:* XYZ Service Co.)
- **WASHING MACHINES & DRYERS, SERVICE & REPAIR**
  - *See:* Whirlpool Appliances or Authorized Whirlpool Service (*Example:* XYZ Service Co.)

3. If you need FSP® replacement parts ...

FSP is a registered trademark of Whirlpool Corporation for quality parts. Look for this symbol of quality whenever you need a replacement part for your WHIRLPOOL® appliance. FSP replacement parts will fit right and work right, because they are made to the same exacting specifications used to build every new WHIRLPOOL appliance.

To locate FSP replacement parts in your area, refer to Step 2 or call the Whirlpool Consumer Assistance Center number in Step 1.

4. If you are not satisfied with how the problem was solved ...

- Contact the Major Appliance Consumer Action Program (MACAP). MACAP is a group of independent consumer experts that voices consumer views at the highest levels of the major appliance industry.
- Contact MACAP only when the dealer, authorized servicer, and Whirlpool have failed to resolve your problem.

  Major Appliance Consumer Action Program
  20 North Wacker Drive
  Chicago, IL 60606
- MACAP will in turn inform us of your action.

*** When asking for help or service:**

Please provide a detailed description of the problem, your appliance's complete model and serial numbers, and the purchase date. (See page 3.) This information will help us respond properly to your request.

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WHIRLPOOL®
CLEANTOP® Freestanding
Range Warranty

LENGTH OF WARRANTY	WHIRLPOOL WILL PAY FOR
FULL ONE-YEAR WARRANTY From Date of Purchase	FSP® replacement parts and repair labor to correct defects in materials or workmanship. Service must be provided by an authorized Whirlpool service company.
FULL FIVE-YEAR WARRANTY From Date of Purchase	FSP replacement parts and repair labor for CLEANTOP ceramic cooktop to the original purchaser of this product. Whirlpool warrants that: – The ceramic cooktop will not discolor – The ceramic cooktop pattern will not wear off – The rubber seal between the ceramic cooktop and porcelain edge will not crack – The ceramic cooktop will not crack due to thermal shock – The surface units will not burn out

WHIRLPOOL WILL NOT PAY FOR

A. Service calls to:
1. Correct the installation of your range.
2. Instruct you how to use your range.
3. Replace house fuses or correct house wiring.
4. Replace owner-accessible light bulbs.

B. Repairs when your range is used in other than normal, single-family household use.

C. Pickup and delivery. Your range is designed to be repaired in the home.

D. Damage to your range caused by accident, misuse, fire, flood, acts of God, or use of products not approved by Whirlpool.

E. Repairs to CLEANTOP ceramic cooktop if it has not been cared for as recommended in this Use and Care Guide.

F. Repairs to parts or systems caused by unauthorized modifications made to the appliance.

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WHIRLPOOL CORPORATION SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. Some states do not allow the exclusion or limitation of incidental or consequential damages, so this exclusion or limitation may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Outside the United States, a different warranty may apply. For details, please contact your authorized Whirlpool distributor or military exchange.

If you need service, first see the "Troubleshooting" section of this book. After checking "Troubleshooting," additional help can be found by checking the "Requesting Assistance or Service" section or by calling our Consumer Assistance Center telephone number, **1-800-253-1301**, from anywhere in the U.S.A.

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